



KIMCHI PORK QUESADILLAS

with Green Onion Crema

SPICY

PRONTO



HELLO KIMCHI

A traditional side dish made from salted and fermented cabbage. A staple in Korean cooking!

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 1048



Pork Strips



Chili Garlic Sauce



Napa Cabbage



White Wine Vinegar



Flour Tortillas, 6"



Sour Cream



Mozzarella Cheese, shredded



Green Onions



Black Sesame Seeds



Chinese Five Spice



Fish Sauce



Chili Flakes

BUST OUT

- Large Bowl
- 2 Small Bowls
- Paper Towel
- Whisk
- Large Non-Stick Pan
- Sugar (1 tsp | 2 tsp)
- Medium Bowl
- Salt and Pepper
- Measuring Spoons
- Olive or Canola oil

INGREDIENTS

2-person | 4-person

- Pork Strips 340 g | 680 g
- Chili Garlic Sauce 9 🌶️ 1 tbsp | 2 tbsp
- Napa Cabbage 170 g | 340 g
- White Wine Vinegar 9 2 tbsp | 4 tbsp
- Flour Tortillas, 6" 1,4,9 6 | 12
- Sour Cream 2 3 tbsp | 6 tbsp
- Mozzarella Cheese, shredded 2 ½ cup | 1 cup
- Green Onions 2 | 4
- Black Sesame Seeds 8 1 tbsp | 2 tbsp
- Chinese Five Spice 1 tsp | 2 tsp
- Fish Sauce 0 1 tbsp | 2 tbsp
- Chili Flakes 🌶️ 1 tsp | 1 tsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 6 Mustard/Moutarde
- 1 Wheat/Blé
- 7 Peanut/Cacahuète
- 2 Milk/Lait
- 8 Sesame/Sésame
- 3 Egg/Oeuf
- 9 Sulphites/Sulfites
- 4 Soy/Soja
- 10 Crustacean/Crustacé
- 5 Tree Nut/Noix
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

Chinese five spice is an aromatic blend of cinnamon, cloves, star anise, Szechuan peppercorns and fennel! In Step 1, use this chili heat guide to determine what spice level you prefer: ⅛ tsp mild, ¼ tsp medium, ½ tsp spicy and 1 tsp extra-spicy!



1 MAKE KIMCHI
Wash and dry all produce.* Thinly slice the **green onions**. Thinly slice the **cabbage**. In a medium bowl, whisk together the **sesame seeds**, **chili garlic sauce**, **fish sauce**, **vinegar**, **1 tsp sugar** (dbl for 4 ppl) and **¼ tsp chili flakes** (dbl for 4 ppl). (**NOTE:** Reference the chili heat guide in the Start Strong). Add the **cabbage** to the bowl and toss to coat. Set aside.



4 COOK QUESADILLAS
Heat the same pan over medium heat. When the pan is hot, add **3 quesadillas**. Cook, until golden-brown, 1-2 min per side. Repeat with the **remaining quesadillas**. Meanwhile, in another small bowl, stir together the **sour cream**, and **remaining green onions**.



2 COOK PORK
Pat the **pork** dry. Cut any large pieces in half. In a large bowl, combine the **pork** with the **five spice** and **half the green onions**. Season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl) then the **pork**. Cook, stirring often until golden brown and cooked through, 4-5 min. (**TIP:** Cook to a minimum internal temp. of 71°C/160°F.**)



5 FINISH AND SERVE
Divide the **quesadillas** between plates and serve with the **green onion crema** and **remaining kimchi**.



3 ASSEMBLE QUESADILLAS
Remove pan from the heat and transfer **pork** to a small bowl. Carefully wipe the pan clean. Working on a clean work surface, arrange the **tortillas**. Divide **pork**, and **half the kimchi** on one side of each **tortilla**. Sprinkle over the **cheese**. Carefully, fold the other side of the **tortilla** over the filling.

VERSATILE!

Kimchi is great on so many things, from grilled cheese to hot dogs to scrambled eggs - the possibilities are endless!